

Easter Menu!



Join us for a seasonal tasting menu where Executive Chef Jonathan Kinsella and Pastry Chef Mandy Pan will prepare a delicious Three Course meal with some of the freshest ingredients Spring has to offer.

Easter Menu Available 21st April
Menu Items Subject to Change Based on Availability
Dinner Only 5:30-10pm
\$98++ Per Person

Prices listed are subject to GST & Service Charge
Visit Us Online at www.dbbistro.com/singapore

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Featuring items such as...

White Asparagus Vichyssoise

Alaskan King Crab, Watercress, Sorrel

Maine Lobster Salad

Belgian Endive, Hearts of Palm, Mango
Crispy Quinoa, Curried Yogurt Dressing

Veal Sweetbreads "Blanquette"

Morel Mushrooms, English Peas
Carrots, Tarragon Basmati Rice



Daniel Boulud's Nine Herb Ravioli "1998"

Artichokes, Blue Foot Mushrooms
Aged Parmesan

Grilled Scottish Salmon

Warm Butter Lettuce, Braised Heirloom Radishes
Champagne Sauce

Herb-Crusted Rack of Colorado Lamb

Cassoulet of Spring Beans
Rosemary Jus



Strawberry and Rhubarb "Bavaois"

Yogurt Sorbet

Dark Chocolate Tarte

Coffee & Cardamom Ice Cream

In 2010, Chef Daniel Boulud opened db Bistro & Oyster Bar inside the Marina Bay Sands with the focus on bistro classics accompanied with the freshest seafood from around the world.

db bistro & oyster bar
BY CHEF DANIEL BOULUD

